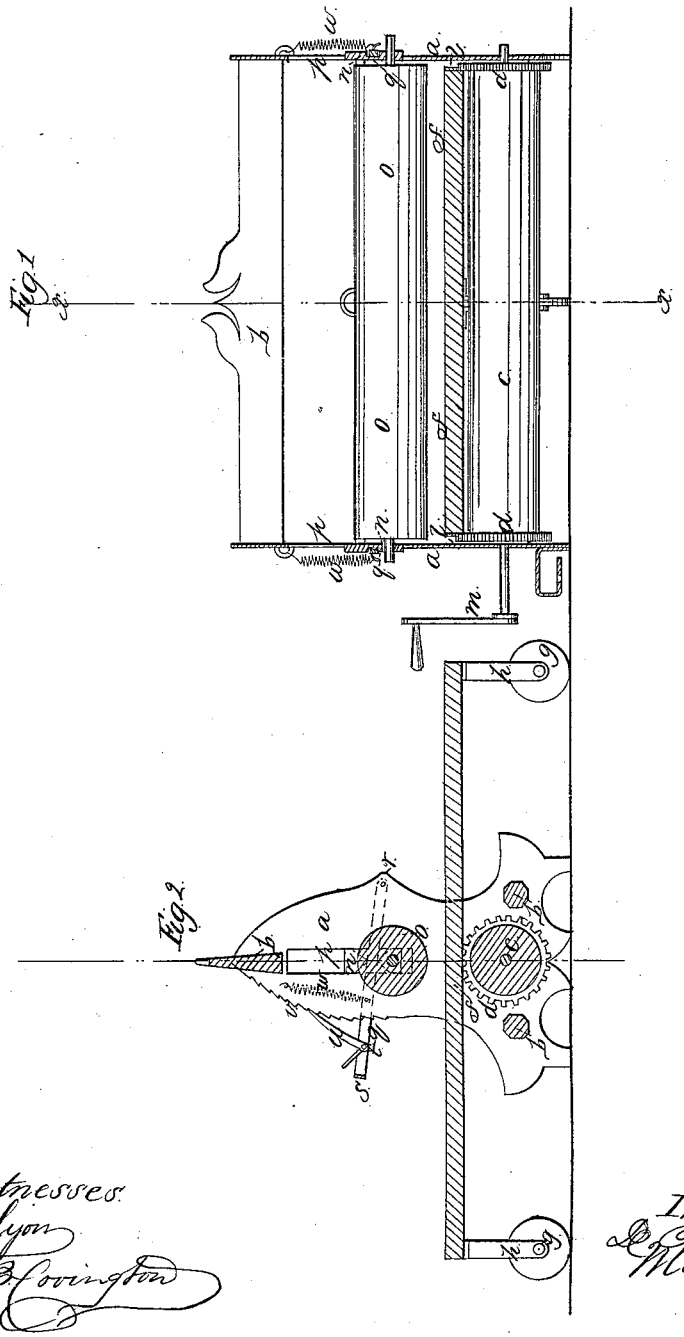
D. B. Baker,

Bread Machine,

No. 51,539, Patented Dec. 19, 1865.



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UNITED STATES PATENT OFFICE.

D. B. BAKER, OF ROLLERSVILLE, OHIO.

DOUGH-ROLLER.

Specification forming part of Letters Patent No. **51,539**, dated December 19, 1865.

To all whom it may concern:

Be it known that I, D. B. BAKER, of Rollersville, in the county of Sandusky and State of Ohio, have invented a new and Improved Bread-Roller; and I do hereby declare that the following is a full, clear, and exact description thereof, which will enable others skilled in the art to make and use the same, reference being had to the accompanying drawings, forming part of this specification.

This invention relates to a device for rolling bread and other doughs; and it consists in the use of a traveling platform, upon which the dough to be rolled is placed, in connection with a roller hung in suitable bearings above and extending across the said platform, said roller being so hung as to be susceptible of adjustment with regard to the said platform at pleasure, so that by causing the platform to be moved forward and backward under the said roller in any proper manner the dough placed upon the same can be rolled either thick or thin, as may be desired, and in either case of an even thickness throughout.

In accompanying plate of drawings my improved rolling device for bread-dough, &c., is illustrated, Figure 1 being a view of one end of the same, and Fig. 2 a central longitudinal vertical section of the same, taken in the plane of the line *x x*, Fig. 1.

a a in the drawings represent two parallel uprights or standards connected together by cross-braces *b b* of any desired number, between which uprights, at their lower portion, extends a roller, *c*, turning in bearings at each end of the same, and also having at each end a toothed pinion or gear-wheel, *d*. Above this roller *c* is placed a horizontal platform, *f*, of a width equal to the distance between the two standards *a a*, which platform is supported at each end upon rollers *g g*, hung in uprights *h h* of the same, and by toothed rack-bars *l l* upon its under side, along each of its sides, engages with the pinion-wheels of the roller *c*, so that by properly turning the crank-handle *m*, secured to one end of the said roller *c*, the platform will be made to travel forward and backward between the two standards, moving upon the supporting-rollers *g g* at each end of the same.

Above the platform and between the two standards *a a*, turning in slide-boxes *n n* of the same, is hung a roller, the said boxes *n n* moving in a vertical slot or way, *p*, of each standard. Each of these boxes *n n* is hung upon a spring-lever arm, *q*, turning upon a fulcrum, *r*, of the standards *a a*, the outer ends of which levers are connected together by a cross-bar, *s*.

t is a rod extending across from one lever to the other, and turning in the same, on which rod, at each end, is hung a pawl, *u*, engaging with a toothed rack, *v*, formed upon the curved edge of each of the standards.

By bearing down upon the connecting-rod to which the pawls are hung, as described, the roller *o* can be lowered in position or brought nearer to the traveling platform, where it is held by the interlocking of the pawls with the toothed racks of the standards, and by raising the said rod, first disengaging the pawls from the said racks, the roller can be raised to any desired height from the platform, where it is held by again interlocking the said pawls with the racks, the spiral springs *w w* of the lever-arms in each case holding the pawls so engaged and the roller from falling, as is manifest without further explanation, and by an inspection of the drawings.

The dough to be rolled is placed upon the platform and the roller above it adjusted to the desired thickness to which it is to be rolled, when the crank-handle is properly turned to cause the platform to travel forward and backward under the roller, the dough being fed to the same, by which the dough is consequently rolled, the vertical adjustability of the roller enabling the dough to be rolled to any desired thickness, according to the purpose for which it is to be used, whether for biscuits, pie-crusts, wafers, &c., as is obvious, and, moreover, of an even thickness throughout.

The dough-rolling device I intend to provide with clamping devices, so that it can be secured to a table or other suitable device when used.

I claim as new and desire to secure by Letters Patent—

1. The device for rolling bread and other doughs herein described, the same consisting

of a traveling platform in combination with a roller or rollers hung in adjustable bearings above the same, arranged and operating together, substantially in the manner described.

2. The traveling platform supported at each end upon rollers *g*, and operated by a pinion-and-rack gear, in combination with the roller *o* hung in adjustable bearings of the standards *a a*, arranged together substantially as and for the purpose specified.

D. B. BAKER.

Witnesses:
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